

YIELD: MAKES: 2 TO 2 ½ DOZEN

almond lavender butter cookies

Wanna make the BEST almond lavender butter cookies in the world? Cookies with both lavender and almond flavors? Yep, this is your go to recipe!

Ingredients

- Preheat Oven to 325
- 10 Tbl. butter, salted, room temperature
- 1 cup powdered sugar + more for dusting when baked
- 1 tsp. almond extract
- 1 egg
- 1 ¼ cups flour, all-purpose
- 1 cup almonds, sliced, crushed
- 2 Tbl. lavender, edible, finely minced



Instructions

Preheat oven to 325. In a large mixing bowl using a mixer on low speed (then increasing as it blends), whip the butter and powdered sugar into a fluffy mixture.

Add the almond extract and egg and continue to blend with the mixer.

Add about half the flour and blend together with a wooden spoon. Add the remaining flour and blend in.

Finally, add the almonds and lavender and blend. Use a spring scoop (about two heaping teaspoons) and put on a parchment paper covered cookie sheet. Leave liberal spacing between the cookie scoops.

Bake in a preheated 325 oven about 12 to 14 minutes. Remove to a cooling rack. Dust with powdered sugar.

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